

H. M. SMITH,
U. S. Commissioner of Fisheries.

Cost of operations, exclusive of wages, and value of vessels, boats, and fishing gear shown below.....\$ 115,592.22

^b Includes crews of vessels carrying supplies who are not elsewhere shown as fishermen or shoresmen.

FISHING APPARATUS.

^b Give aggregate number of hooks.

11-5359

DETAILED REPORT OF SALMON FISHING OPERATIONS, BY LOCALITIES AND APPARATUS.

It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

Species of salmon and names of streams or localities fished.	Number of salmon taken with each kind of apparatus.						Fishing season—	
	Seines.	Gill nets.	Traps.	Lines.	Dip nets.	Other appli- ances.	Began.	Ended.
Coho or silver salmon:								
369,705 lbs dressed heads off	From miscellaneous sources, see last page for explanations.						June 10	Oct. 15
Total 369,705								
Chum or keta salmon:								
35,104 lbs dressed heads off.	Ditto remarks,						June 10	Sept. 20
Total 35,104								
Humpback or pink salmon:								
None								
Total								
King or spring salmon:								
1,130,392 lbs dressed heads off reds 223,352 lbs dr. Heads off WHITES	Ditto Remarks						Mar. 15, Nov. 28	
Total 1,353,744								
Red or sockeye salmon:								
50,011							June 2	Sept. 12
Total 50,011								

SALMON AND TROUT PRODUCTS.

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, 1-lb. cans, 48's..Number								
Value.....								
Cases, 1-lb. cans, 96's..Number								
Value.....								
Cases, 1-lb. flat cans..Number								
Value.....								
Cases, 1-lb. tall cans..Number								
Value.....								
MILD CURED:								
Tierces (800 lbs. each)..Number				300				
Value.....				\$52,500				
PICKLED:								
Barrels (200 lbs. each)..Number								
Value.....								
Bellies.....Pounds								
Value.....								
Backs.....Pounds								
Value.....								
DRY SALTED.....Number of fish								
Pounds.....								
Value.....								
FROZEN.....Number of fish								
Pounds.....	369,705	35,104		858444	50,011		1680	
Value.....	\$22182.30	\$1755.20		\$85844.40	\$4000.88		\$84.00	
SHIPPED FRESH.....Number of fish								
& handled locallyPounds				198,101 whites				
Value.....				\$4952.52				

HALIBUT, COD, HERRING, AND MINOR SALMON PRODUCTS.

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
HALIBUT:			HERRING:		
Fresh (shipped) Or by Atlin, Prince Rupert			CANNED:		
Fresh (sold locally) 394,594	31,567.52		Cases, 1-lb. cans.....		
Frozen 4566,685	365,334.80		Cases, 1-lb. cans.....		
Fletched.....			Pounds.....		
Dry salted.....			Dry salted.....For food		
Smoked.....			Fresh.....For food		
Canned.....			For bait 1,495,048	14950.48	
Cod:			Frozen.....For food		
Vessel catch—			For bait.....		
Dry salted.....			Pickled, Scotch cure (in half-barrels).....		
Pickled.....			Pickled, Scotch cure (in full barrels).....		
Stockfish.....			Pickled, Norwegian cure.....		
Tongues.....			Pickled.....For bait.....		
Cod-liver oil.....galls.			Fertilizer.....tons.....		
Shore station catch—			Oil.....galls.....		
Dry salted.....			SALMON:		
Pickled.....			Caviar.....		
Stockfish.....			Beleke.....		
Tongues.....			Ukalu.....		
Cod-liver oil.....galls.			Kippered.....		
CANNED:			Dried.....		
Cases, 1-lb. cans.....Number			Fertilizer.....tons.....		
Value.....			Oil.....galls.....		
Cases, 1-lb. flat cans..Number					
Value.....					

WHALING OPERATIONS.

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead				Oil, body.....galls.		
California gray				Oil, sperm.....galls.		
Finback				Fertilizer, meat.....tons.		
Humpback				Fertilizer, bone.....pounds.		
Sulphur-bottom				Whalebone.....pounds.		
Sperm.....				Meat, pickled.....pounds.		
Others a.....				Stearin.....galls.		
Total.....						

a Indicate number and sex of each species.

CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice.		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, 1-lb. cans									
Cases, 1-lb. cans									
Cases, 2-lb. cans									
Cases, 10-lb. cans									
Total									

MISCELLANEOUS PRODUCTS.

Items.			Items.		
Quantity.			Quantity.		
Pounds.					
Sablefish	Fresh		Tomcod	Fresh	pounds
	Frozen	300,358		Frozen	pounds
	Pickled			Pickled	pounds
	Smoked		Other fish ^a	Fresh	pounds
Eulachon	Fresh			Frozen	pounds
	Pickled			Pickled	pounds
	Smoked		Grayfish	Oil	galls
Rockfish or bass	Fresh			Fertilizer	tons
Redcod	Frozen	8,763	Crabs	(Specify unit)	
	Pickled		Mussels	do	
Smelt	Fresh		Oysters	do	
	Frozen		Seaweed	do	
	Pickled		Ivory (walrus)	do	
Pollock	Fresh		Hides	Hair seal number	
	Frozen			Sea lion number	
	Pickled			Walrus number	
Flatfish	Fresh				
	Frozen				
	Pickled				

^a State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

Most of the Sockeyes listed came from the Cape Chacon trap of Swayer and McKay, and the balance from independent traps, gill netters and seiners. Exactly the same places produced the Fall salmon.

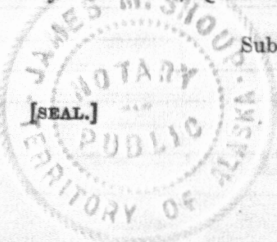
The Kings and Silvers were caught in the inside waters close to Ketchikan, Stikine District and Cape Chacon-Cape Omaney-Forrester Island-West Coast Districts with the majority of the fish caught by trollers in Omaney-West Coast waters. Traps, seines, gill netters ~~#####~~ caught the fish, also.

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

State of Alaska
 County of Ketchikan

J. E. Berg
 Assistant Resident ~~Manager~~, Manager.
 (ERASE INAPPLICABLE WORDS.)

Subscribed and sworn to before me this 15th day of Dec., 1921



James M. Shoup
 Notary Public.
 For Alaska my commission expires May 31, 1924